



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
<b>FG-IM8/230/10V HH</b>	FAMAG professional spiral mixer for HIGH HYDRATION doughs with fixed head and 11 liter bowl, dough capacity 8 Kg, 10 SPEED, V 230/1, kW 0.35, Weight 30 Kg, dim.mm.520x280x530h	<b>Delivery</b> from 20 to 30 days
PROFESSIONAL DESCRIPTION		

## Spiral mixer FAMAG Professional, with 11 liter bowl for a dough capacity of 8 Kg, 10 SPEED:

- the IM 8 is a **countertop spiral mixer** with a maximum finished dough capacity of 8 kg;
- this **spiral mixer with fixed head** is **ideal for the family but also for small professional doughs** (for bars, rotisseries and pizzerias);
- **10 speeds easily selectable** thanks to a potentiometer on the side of the machine;
- **thanks to the possibility of selecting 10 rotation speeds it will be possible to make professional doughs with great ease** ;
- thanks to its extremely accurate and reliable mechanics, the **machine is silent, with low energy consumption** and does not require any maintenance;
- the particular shape of the spiral allows to reduce the working times to a minimum without overheating the dough;
- **allows a minimum dough of 500g of flour** ;
- **bowl, spiral, pasta-crusher bar in 18/10 stainless steel** ,
- **stainless steel protection grid Lifiable** ;
- this mixer is able to make **any type of dough with excellent results such as bread , fresh or egg pasta , pizza, focaccia , panettone biscuits and all hard , soft , elastic , sweet or savory** doughs;
- white cabinet with **electrostatic paint** ,
- **INSTALLED HIGH HYDRATION KIT (HH)** : ideal for those who need to make **doughs with very high hydrations such as 80-90-95%** , (normal models reach up to 75%).  
This kit includes the **inclined dough breaker bar** and the **possibility of turning the spiral backwards** for pre-doughs and chariot, an **enhanced inverter and reaches 300 rpm** ;
- **chain transmission + 2 polyurethane belts with high resistance and efficiency** ;
- **dough capacity** : 0.5 Kg / 8 Kg;
- hourly kneading: 24 kg / h;
- flour: 5 kg;
- water: 3 liters;
- **speed : n ° 10** ;
- **spiral revolutions from 100 to 208 rpm** ;
- Motor / Power: 0.5 HP / 350W;
- **2 year guarantee** .

**CE mark**  
**Made in Italy**

### TECHNICAL CARD

<b>power supply</b>	Monofase
<b>Volts</b>	V 230/1
<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	0,35
<b>net weight (Kg)</b>	30
<b>gross weight (Kg)</b>	34
<b>breadth (mm)</b>	520
<b>depth (mm)</b>	280
<b>height (mm)</b>	530